

PIZZA DOUGH (BREAD MACHINE)

3/4 cup, Tbl, tsp, 2 cups
(flour)

INGREDIENTS

- 1/2 + 1/4 cups water
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 cups all-purpose flour or 2 cups bread machine flour
- 1/2 tablespoon of your favorite pizza seasoning (mine is Wildly Delicious Italian)
- 2 teaspoons fast rise yeast
- 1 tablespoon cornmeal

~~(double recipe)~~

- ~~1 1/2 cups water~~
- ~~2 tablespoons olive oil~~
- ~~2 teaspoons salt~~
- ~~2 teaspoons sugar~~
- ~~4 cups all-purpose flour or 4 cups bread machine flour~~
- ~~1 tablespoon of your favorite pizza seasoning (mine is Wildly Delicious Italian)~~
- ~~4 teaspoons fast rise yeast~~
- ~~2 tablespoons cornmeal~~

DIRECTIONS

MEASURE all ingredients except cornmeal into bread pan in order listed; Select dough setting. REMOVE dough to lightly floured surface and cover with plastic wrap; Let rise in a warm place for 30 minutes.

SPRINKLE cornmeal on large 16 inch pizza pan or on a pizza stone and press dough into pizza shape;

Cover with a towel and let rise for another 30 minutes.

SPREAD with desired sauce, seasonings and toppings.

BAKE at 425F for 20-30 minutes;

I like to partially bake the pizza on a pan for about 8 minutes and then transfer it to a hot pizza stone

sprinkled with the cornmeal for the remainder of the cooking time.

I find by baking it initially on the pan it is easier to transfer to a pizza stone thus maintaining its large size.

READY IN: 1hr 40mins

(YIELD: 1 pizza pie)

INGREDIENTS

- 1/2 cup + 1/6 cup lukewarm water; 1/8 cup olive oil; 2 1/8 cups all-purpose flour;
- 1/2 + 1/8 teaspoons salt; 1/2 tablespoon sugar; 1 1/4 teaspoons active dry yeast

READY IN: 1hr 40mins

(YIELD: 2 pizza pies)

INGREDIENTS

- 1 1/3 cups lukewarm water; 1/4 cup olive oil; 4 1/4 cups all-purpose flour;
- 1 1/4 teaspoons salt; 1 tablespoon sugar; 2 1/2 teaspoons active dry yeast

PIZZA